

# *VALENTINES at the TUNS*

*£35 per person including glass of prosecco on arrival.*

## Starters

*Marinated feta, fig, preserved lemon, pistachio salad (v) (gf)*

*Ham and pea arancini - herb emulsion, parmesan*

*Salmon fishcake - turnip remoulade, pea cream*

## To share

*Charcuterie board - cured meats, olives, semi dried tomato, parmesan, rocket, dipping oil, ciabatta.*

## Mains

*8oz Fillet steak - duchess potatoes - mushroom marsala sauce - tender stem (£10 sup) (gf)*

*Parma ham wrapped cod - boulangère potatoes - braised leek - celeriac puree (gf)*

*Harissa roasted cauliflower and caramelised onion almond pancakes - pomegranate, coriander yogurt - Fattoush (v)*

## Dessert

*Champagne posset - raspberry - shortbread*

*Profiteroles - strawberry - chocolate.*

*Coconut rice pudding - fruit salad - mango sorbet (gf)*

